

Coconut Shrimp with Curry Dipping Sauce

4 Coconut Shrimp on Wooden Skewer (Les Chateaux G# 81335)

½ cup mayonnaise

½ cup plain yogurt or sour cream

1 TBLS curry powder (Baron Spice G# 83431)

½ TSP turmeric

¼ TSP sea salt

Optional - ½ TSP sriracha (if you want it spicy)

Cook Shrimp according to package directions

Curry Dip – combine all remaining ingredients, let rest for 30 minutes for spices to soften and flavors to intensify.

Serve Shrimp with side of curry dipping sauce

